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PATENT APPLICATION



IN THE UNITED STATES PATENT & TRADEMARK OFFICE

In re application of) }
Applicant: Bernier et al.	,))
Title: Chemical Composition that Attract Arthropods) Group Art Unit:
) Examiner:)
Serial No.:))
Docket No.: 0148.01))
Filed:	,))
	,

DISCLOSURE STATEMENT PURSUANT TO 37 C.F.R. 1.56

Assistant Commissioner for Patents Washington, D.C. 20231

Sir:

In compliance with 37 C.F.R. 1.56 Applicants herewith submit documents believed to be relevant to the above-identified patent application. The documents are listed on form PTO-1449 attached hereto. A copy of each document is enclosed.

This Disclosure Statement is not to be construed as a representation that: (i) a search has been made; (ii) additional information material to the examination of this application does not exist; or (iii) the above information constitutes prior art in the subject invention.

REFERENCES

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- 5. Granata et al., "Improved Acid, Flavor and Volatile Compound Production in a <u>High Protein and Fiber Soymilk Yogurt-like Product"</u>, (1996), (Journal of Food Science, Vol. 61, No. 2, pp. 331-36.)
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Respectfully submitted,

May 3, 2007 Date

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Enclosures PTO-1449 (2 sheets) 8 References

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